Greystone Club

JUNE 1ST, 2018

Chef's Dinner Menu

First Course

CREAMY ASPARAGUS SOUP
mushroom duxelle, leeks, truffle oil, chives

Main Course

GREG'S GULF GROUPER SAUTÉ
fresh shelled pink-eyed peas, sweet corn, bacon, crabmeat,
& house-smoked tomato butter

- OR -

GRILLED ANGUS BEEF FILET
alabama yellow squash gratin, petite green beans, pot roast jus

Dessert:

CHILTON COUNTY PEACH & BLUEBERRY COBBLER
with vanilla ice cream

Three Course Prix Fixe Menu $45++